

## Continental Selection

### Chicken Tikka Caesar Salad £7.95

sliced chicken tikka tossed in crisp lettuce leaves topped with crunchy croutons, fresh parmesan shavings and drizzled with a savoury Indian style Caesar dressing

### Pan Seared Haddock with Lemon Butter Sauce £9.95

prime fillet of haddock pan seared to perfection, served with a zingy lemon butter sauce and chef's selection of seasonal market vegetables

### Oriental Stir-Fry Chicken £8.95

an oriental delicacy of chicken stir fried with juliennes of capsicums in an exquisitely light soya, chilli and garlic sauce served with fluffy boiled rice

### Tandoori Chicken Pesto £9.50

diced fillet of chicken marinated in cream and cheese, with a fusion of fragrant basil, pesto and Indian spices, chargrilled until juicy and tender and served with an authentic curry sauce, rice and a cool mint and yoghurt dip

### Chicken Suedoise £10.95

breast of chicken sautéed in a light creamy sauce with garlic, onions, mushrooms and a dash of white wine, served with fluffy boiled rice

### Stir Fried Vegetables in a Soya and Garlic Sauce £7.95

a medley of fresh garden vegetables stir fried in an oriental style soya and garlic sauce served with fluffy boiled rice

### Chicken Tikka Burger £8.50

patties of chargrilled minced chicken tikka served on a burger bun with french fries and crisp salad garnish

### Roast Lamb £10.95

slices of tender roast lamb served with mint sauce and chef's selection of seasonal market vegetables

## Breads, Sundries & Chutneys

Naan Bread £1.85

Garlic Naan Bread £2.55

Peshwari Naan Bread £2.75

Butter Naan Bread £2.50

Lacha Paratha £2.50

Roti Tandoor £1.25

Steamed Basmati Rice £1.70

Pilau Fried Rice £1.85

Kashmiri Pilau Rice £2.75

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Popadom £0.80

Spiced Onions £1.15

Homemade  
Mango Chutney £1.25

Homemade  
Tomato Salsa £1.75

Pineapple  
and Mint Chutney £1.75

## **Soups Starters and Salads**

### **Tomato and Basil £2.45**

a tasty fusion of tomatoes and aromatic fresh basil served with a wedge of naan bread

### **Tom Yom Kai £2.95**

oriental style chicken broth with a profusion of sub continental spices, fresh coriander and lemon grass

### **Vegetable Pakora £2.75**

the original and favourite served with our delectable chilli and mint yoghurt dip

### **Chicken Pakora £4.25**

chunky chicken pieces dipped in a light batter, deep fried and served with our delectable chilli and mint yoghurt dip

### **Sunhari Baby Corn £3.65**

baby corn cobs dipped in bread crumbs and exotic spices, deep fried until crisp and golden served with a tasty tomato salsa

### **Chandry Chilli Chicken £3.95**

succulent pieces of chicken fillet marinated in a homemade sweet 'n' spicy Cantonese style sauce, lightly fried until golden and served with a sweet chilli dip

### **Fish Amritsari £3.75**

fillet of fish marinated in carom seeds, exotic spices and aromatic gram flour, lightly fried until golden served with a mild chilli and mint yoghurt dip

### **Chicken Tikka £4.25**

breast of chicken chunks marinated in creamy yoghurt, chilli, turmeric garlic and secret spices and barbecued to perfection in the tandoor served with a cool mint sauce

### **Pudina Seekh Kebab £4.25**

chargrilled minced lamb kebabs marinated in a delicate fusion of garam masala, chillies, saffron and mint, served with a cool mint sauce

### **Kick Ass Chicken Kebab £4.25**

chicken marinated in a hot, hot, hot and spicy creole style sauce skewered with onion, mushrooms and chunks of bell peppers and chargrilled to perfection served with a sweet and tangy sauce

### **Tuna Salad £3.75**

tender tuna chunks fused with fragrant coriander, chopped chillies, and a tri-colour of capsicums tossed in our chef's exotic chaat masala dressing, served with a seasonal salad garnish

### **Palm Heart Salad £3.25**

palm hearts, aromatic basil, olives, cherry tomatoes and sliced capsicums swathed in our chef's lemony chaat masala

### **Prawn and Mango Platter £4.25**

plump, juicy prawns and mouthwatering mango drizzled in a sumptuous mango marie-rose dressing

### **Indian Style Caesar Salad £3.95**

crisp seasonal lettuce tossed in a spicy Caesar dressing topped with crunchy croutons and freshly grated parmesan

## Curry Connoisseur's Choice

### **Murgh La Jawab with Dum Aloo £7.50**

marinated chicken tikka sautéed in a creamy tomato and onion gravy with a fusion of fragrant coriander and chillies

### **Chicken Tikka Masala £8.15**

delicious chunks of chicken marinated in an exotic blend of spices, barbecued in the tandoor, and sautéed with onions, tomatoes, cumin, capsicums and a soupçon of homemade yoghurt

### **Murgh Banjara £7.75**

a truly traditional chicken curry made from a rich and flavoursome tomato and onion tarka with chopped bell peppers and crushed coriander

### **Chicken Tikka Chasni £8.15**

marinated chicken swathed in a velvety, creamy sauce with a tangy twist of sweet n' sour

### **Murgh Kurchan £7.95**

chicken tikka juliennes tossed with sliced capsicums and sautéed in a full and flavoursome onion and tomato gravy made from our chef's secret garam masala

### **Chicken Karahi Bhoona £7.95**

pan fried fillets of chicken simmered karahi style in a rich garam masala with an abundance of onions and chopped capsicums

### **Murgh Chingari £8.15**

diced fillet of panfried chicken sautéed in an exotic fusion of Punjabi spices, tropical coconut and kali mirch (black pepper)

### **Chicken Ceylonese Korma £7.75**

succulent breast of chicken fillets sautéed in a silky smooth creamy sauce with lashings of tropical creamed coconut

### **Lamb Biryani £9.50**

a traditional dish from Avadh in southern India. Lamb simmered in aromatic basmati rice with a fusion of fresh coriander and kastoori methi (fenugreek)

### **Lamb Angara £8.25**

boti lamb simmered in a fusion of cinnamon, bay leaves, red chillies, coriander seeds and chef's secret garam masala of spices

### **Lamb Karahi Bhoona £7.95**

tender lamb simmered karahi style in a rich garam masala with an abundance of onions and chopped capsicums

### **Lamb Hyderabadadi £8.25**

tender lamb simmered in a flavoursome onion and tomato gravy with a potent blend of kastoori methi, fragrant coriander and chillies

### **Shahi Matter Paneer £7.25**

Indian cottage cheese and fresh garden peas simmered in a gorgeous ground cashew nut and onion gravy

### **Sabjhi Panch Mahal £7.25**

juliennes of garden fresh vegetables tossed in a flavoursome onion, cumin and tomato masala

### **King Prawn Goanese £12.25**

plump juicy prawns swathed in a sumptuously creamy sauce with a hint of coconut and fresh green chillies for that extra bite, served with aromatic mushroom pilau rice

## **Tandoori Sizzlers**

Dishes from this section are barbecued to sizzling perfection in our tandoor oven and come served with boiled or pilau rice, authentic curry sauce and seasonal salad garnish. Alternatively, choose our masala, korma or chasni sauce £1 extra

### **Chicken Tikka £9.95**

breast of chicken chunks marinated in creamy yoghurt, chilli, turmeric, garlic and secret spices and barbecued to perfection in the tandoor

### **Tandoori Mixed Tikka £13.95**

a medley of chicken tikka, lamb tikka, seekh kebab, tandoori chicken, king prawn and naan bread

### **Tandoori Chicken £9.95**

chunky chicken pieces marinated in exotic spices and barbecued on the bone

### **Pudina Seekh Kebab £9.95**

chargrilled minced lamb kebabs marinated in a delicate fusion of garam masala, chillies, saffron and mint

### **Kick Ass Chicken Kebab £10.95**

chicken marinated in a hot, hot, hot and spicy creole style sauce skewered with onion, mushrooms and chunks of bell peppers and chargrilled to perfection

### **Chicken Tikka Kandhari £10.95**

chicken fillets marinated in a delectable blend of black salt, roasted cumin, Punjabi herbs and spices and creamy yoghurt and barbecued to succulent perfection in the tandoor

### **Lamb Tikka £10.95**

diced lamb marinated in exotic Indian spices and creamy yoghurt and barbecued until deliciously tender in the tandoor

### **Shashlik £10.50**

chopped chicken fillets marinated in an aromatic fusion of spices and barbecued in the tandoor to melt in the mouth perfection with onions, capsicums and tomatoes

### **Tandoori Jhinga £13.50**

king prawns marinated in a delectable blend of yoghurt, ginger, garlic and exotic spices then barbecued in the tandoor until succulent and tender